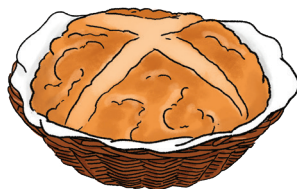


Irish Soda Bread

Bake a classic Irish bread that rises high from baking soda!



Ingredients:



4 cups
flour



1 tsp
baking soda



2 tsp
baking powder



1 tsp salt



2 Tbsp
sugar



4 Tbsp
butter



2 cups
buttermilk

Steps:

Before you begin: Wash your hands and preheat your oven to 375°F.

1



Whisk flour, baking soda, baking powder, salt, and sugar in large bowl.

2



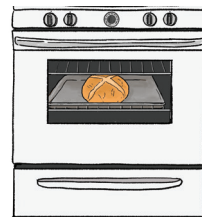
Cut butter in small cubes. Add to flour and rub between your fingertips, squishing into the flour to create small flakes.

3



Add buttermilk. Stir dough together. Form a large shaggy ball, 8 inches in size. Set on greased baking sheet.

4



Cut an X into dough, 1/2-inch deep. Bake until a toothpick inserted comes out clean, 35-45 min. TASTE & SHARE!